

SPRING HOLLOW

G O L F C L U B

Plated Dinner Menu

First Course

(Please Select One; if two selections are made, \$3 per person extra)

House salad with cucumbers, tomatoes, carrots, and croutons
with your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing

Spring Hollow autumn salad with goat cheese, dried cranberries, honey roasted walnuts, apples
and homemade apple cider vinaigrette

Caprese salad with fresh mozzarella, Roma tomatoes, roasted red peppers,
basil and balsamic vinaigrette

Soup available upon request

Entrée Selections

(Please Select Two Options; if three selections are made, \$5 per person extra)

*Entrées Include Dinner Rolls with Butter and the Non-Alcoholic Drink Station
with Lemonade & Iced Tea*

Roasted Pork Loin served with pan sauce (minimum of 10 orders) \$31

Chicken Marsala, Sautéed with Mushroom Sauce \$32

Grilled Chicken Breast served with a Tomato, Basil, Garlic White Wine Sauce, Drizzled with
Basil Pesto \$32

Grilled Filet of Salmon with a Lemon Dill Sauce \$34

Roasted Semi-Boneless Half Duck With Grand Marnier Orange Glace \$34

Spring Hollow Signature Crab Cakes \$36

Stuffed Filet of Flounder Panko Crusted and Served with Remoulade Sauce \$37

Stuffed Filet of Flounder Stuffed with Crab and topped with Lemon \$37

Petite 5 oz Filet Mignon topped with a Jumbo Shrimp in a Demi Glace \$46



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SPRING HOLLOW

GOLF CLUB

Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

Side Selections

(Please select one starch and one vegetable)

Baked Potato with Sour Cream
Cheddar Scallion Mashed Potatoes
Red skinned mashed potatoes
Au gratin (\$1.50/person upgrade)
Donato (\$1.50/person upgrade)
Broccoli and Carrots

Rosemary Roasted Red Bliss Potatoes
Vegetable Medley
String Bean Almondine
Brandied Carrots
Asparagus

Desserts

(Please Select One)

Chocolate Mousse with fresh berries and
whipped cream
Carrot Cake with Cream Cheese Icing
Strawberries with Grand Marnier Crème
Anglaise and Topped with Chocolate
Shavings

Mini individual Viennese platters with
crème puffs, éclairs, cookies and brownies
Cheesecake with fresh berries
Chocolate Triple Layer Cake with Whipped
Cream

Vegetarian, Vegan, and Gluten Free Options Available Upon Request



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G O L F C L U B

Dinner Buffet Menu

The buffet includes one salad, one vegetable, one starch, two entrees, warm rolls and butter, one dessert and a non-alcoholic drink station

Plated and served salads to the tables is \$1.50 per person.

Add soup for \$2.50 per person

Please select one salad

House Salad with cucumbers, tomatoes, carrots, and croutons with
your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with a warm bacon dressing

Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples
and homemade apple cider vinaigrette

Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers,
basil and balsamic vinaigrette

Please select one starch and one vegetable

Cheddar Scallion Mashed Potatoes

Red Skinned Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Plain mashed potatoes

Au gratin (\$1.50 per person upgrade)

Donato (\$1.50 per person upgrade)

String Bean Almondine

Brandied Carrots

Vegetable Medley

Asparagus (\$1.00 per person upgrade)



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GOLF CLUB

Please select two Entrees

Pork Loin
Grilled Salmon with Lemon Dill Sauce
Stuffed Shells with Marinara Sauce
Penne with Basil White Wine Cream
Tenderloin Tips with Rosemary Port Wine Demi-Glace
Seasoned Crusted Salmon with a Honey Citrus Sauce
Sautéed Chicken Marsala with Kennett Square Mushrooms
Gemelli with basil pesto Alfredo
Mini Cheese Ravioli with tomato, basil, garlic, olive oil and white wine
Grilled Chicken with Sundried Tomatoes in a Blush Basil Cream Sauce
Chicken Parmesan with fresh Mozzarella in a Marinara Sauce
Sliced New York Strip Steak with Green Pepper Corn Sauce *(Add \$6.00 Per Guest)*
Sliced Beef Tenderloin with Wild Mushroom Demi *(Add \$6.00 Per Guest)*

Kid's Options

Chicken Fingers and French Fries \$12
Hamburger and French Fries \$12

Please select one dessert

Chocolate Mousse with fresh berries and whipped cream	Viennese platter with crème puffs, éclairs, cookies, and brownies
Cheesecake with fresh Berries	Strawberries with Grand Marnier Crème
Carrot Cake with Cream Cheese Icing	Anglaise and Topped with Chocolate
Chocolate Triple Layer Cake with Whipped Cream	Shavings

\$38 per guest (25 guest minimum)

Vegetarian, Vegan, and Gluten Free Options Available Upon Request



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SPRING HOLLOW

G O L F C L U B

Plated Lunch Menu

First Course (Please Select One)

House Salad with cucumbers, tomatoes, carrots, and croutons with
your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing

Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples
and homemade apple cider vinaigrette

Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers,
basil and balsamic vinaigrette

Entrée Selections (Please Select Up to 3 Options for the Main Course)

*Entrées Include Dinner Rolls with Butter and the Non-Alcoholic Drink Station
with Lemonade & Iced Tea*

Grilled Chicken Breast served with a Tomato Basil Garlic White Wine Sauce
and Drizzled with Basil Pesto \$24

Chicken Marsala with Mushrooms Sauce \$24

Roasted Pork Loin Served with pan sauce (minimum of 10 orders)\$25

Grilled Salmon Fillet with Lemon Dill Sauce \$28

Spring Hollow Crab Cake Sautéed and Panko Crusted with a Remoulade Sauce \$29

Stuffed Flounder Filet, Flounder Stuffed with Crab Topped
with a Lemon Chive Butter \$30



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G O L F C L U B

Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

Side Selections

(Please select one starch and one vegetable)

Cheddar Scallion Mashed Potatoes

Red skinned Mashed Potatoes

Au gratin (\$1.50/person upgrade)

Donato (\$1.50/person upgrade)

Rosemary Roasted Red Bliss Potatoes

Vegetable Medley

String Bean Almondine

Brandied Carrots

Asparagus (\$1 upgrade)

Desserts

(Please Select One)

Chocolate Mousse with fresh Berries and
whipped cream

Cheesecake with fresh Berries

Carrot Cake with Cream Cheese Icing

Chocolate Layer Cake with Whipped Cream

Mini individual Viennese platters with a
crème puff, éclair, cookies and brownies

Strawberries with Grand Marnier Crème

Anglaise and Topped with Chocolate
Shavings

Vegetarian, Vegan, and Gluten Free Options Available Upon Request



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G O L F C L U B

Lunch Buffet Menu

The buffet includes one salad, two entrees, a vegetable, starch, warm rolls and butter, an assorted dessert table, and the non-alcoholic beverage station.

Please select one Salad

House Salad with cucumbers, tomatoes, carrots, and croutons with
your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach Salad with Chopped Egg, Red Onion, Topped with warm bacon dressing

Spring Hollow Autumn Salad with goat cheese, dried cranberries, honey roasted walnuts, apples
and homemade apple cider vinaigrette

Caprese Salad with fresh mozzarella, Roma tomatoes, roasted red peppers,
basil and balsamic vinaigrette

Please select two Entrees

Slow Cooked Roast Beef with au Jus

Tenderloin tips with Burgundy Sauce

Pork Loin with pan sauce

Sautéed Chicken Cooked in a Marsala Mushroom Sauce

Sautéed Chicken with a White Wine, Fresh Herb, Beurre Blanc Sauce

Grilled Salmon with a lemon dill sauce



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G O L F C L U B

Kid's Options

Chicken Fingers and French Fries \$12

Hamburger and French Fries \$12

Please select one starch and one vegetable

Plain mashed potatoes

Cheddar scallion mashed potatoes

Red skinned mashed potatoes

Rosemary Roasted Red Bliss Potatoes

Au gratin (\$1.50 per person upgrade)

Donato (\$1.50 per person upgrade)

(Rice available upon request)

Vegetable medley

String bean Almondine

Brandied carrots

Asparagus (\$1.00 per person upgrade)

Please select two desserts

Chocolate Mousse with fresh berries and
whipped cream

Cheesecake with fresh Berries

Carrot Cake with Cream Cheese Icing

Chocolate Layer Cake with Whipped Cream

Strawberries with Grand Marnier Crème
Anglaise and Topped with Chocolate

Shavings

Viennese platter with crème puffs, éclairs,
cookies, and brownies

\$27 Per Person

(25 guest minimum)

Vegetarian, Vegan, and Gluten Free Options Available Upon Request

Lunch Buffet Menu is available until 4:00pm.

If substituted for dinner buffet, \$30 per person.



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G O L F C L U B

Food Station Cocktail Reception (One and one-half hour duration)

*Non-alcoholic drink station of Lemonade & Iced Tea- \$2 per person.
Alcohol is not included in this price*

Stationary Display (Choice of 2)

Cheese and fruit Display

Imported & Domestic Cheeses Garnished with Fresh Fruit Served with
Assorted Cocktail Crackers & Honey Mustard Dip

OR

Vegetable Crudités

Broccoli, Cauliflower, Green & Red Peppers, Carrots, Celery, Grape Tomatoes, Olives, Offered
with an Herbed Ranch Dip

OR

Antipasto Display

Cured meats, cheeses, olives, pesto, roasted red peppers, crackers and fresh Italian bread

OR

Mediterranean Station

A wonderfully display of hummus, Greek Olives, feta cheese, tomatoes, pita, and cucumbers

OR

Bruschetta Station

Basket of crostini displayed with three (3) toppings of your choice:

Traditional tomato and mozzarella with basil

Roasted red pepper

Spinach and goat cheese

Mixed olives and feta cheese

Artichoke and sun dried tomato

Caramelized onions and mushrooms

Peppered Strawberries and basil

Seasonal fruit and cheese



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G O L F C L U B

Choice of Five

Vegetable Spring Rolls with an Asian dipping sauce	Mini Caprese skewers (gluten free)
Assorted Mini Quiche	Stuffed Mushrooms with Sweet Italian Sausage, Fresh Spinach and Bourson Cheese
Franks-n-Blanket	Raspberry and Brie in Phyllo
Coconut Crusted Chicken with a sweet Thai Chili dipping sauce	Mini Cheesesteaks
Spanakopita	Scallops wrapped in bacon
Onion Soup Bowl	Mini crab cakes
Sesame Crusted Chicken	Butterfly Coconut Shrimp with Sweet Thai Chili Sauce

\$18.95 per person

Cocktail Reception Stationary Enhancements

Non-alcoholic drink station with Lemonade & Iced Tea- \$2 per person

Salad Station

Choice of two (2) Salads

- Mixed green salad with cucumbers, tomatoes and croutons with choice of two dressings
Classic Caesar salad
Baby Spinach salad with chopped egg, red onion, with warm bacon dressing \$6

Pasta Station

Choice of Two Pastas and Two Sauces

Pastas: Penne, Cheese Tortellini, Gemelli, Rotini

Sauces: Pesto Sauce, Marinara Sauce, Basil Blush Cream Sauce, Alfredo
along with fresh Grated Parmesan and Garlic Bread \$9



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G O L F C L U B

Chilled Seafood Display

Shrimp, crab claws, top neck clams and oysters
Market Price

Carving Station

Your choice of Roast Top Sirloin with au jus and horseradish sauce, Roast turkey with pan gravy and cranberry sauce, or Baked ham with orange-pineapple glaze. Served with mini rolls
\$15

Roasted Tenderloin Carving Station

Offered with mini rolls, horseradish sauce and a rosemary demi-glace \$18

All priced per person



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G O L F C L U B

Shower Menus

Shower Menu "A"

Stationary Display

Imported & Domestic Cheeses Garnished with Fresh Fruit served with Assorted
Cocktail Crackers & Honey Mustard dip

OR

Vegetable Crudités: Broccoli, Cauliflower, Green & Red Peppers, Carrots, celery,
Grape Tomatoes, Olives, Offered with an Herbed Ranch Dip

Choice of two

Zucchini Fries
Onion Rings
Vegetable Spring Rolls
Mini Assorted Quiche

Waffle Fries
Franks in a Blanket
Spanakopita

Assorted Wraps Display

Choice of three

Chicken Salad
Roast Beef
Ham and Cheese

Grilled Vegetable
Roast Turkey
Tuna Salad
Raw Vegetables

Cookie and Brownie Display

All selections served with appropriate condiments

\$25 per person



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G O L F C L U B

Shower Menu "B"

Choice of Soup or Salad

House salad with cucumbers, tomatoes, carrots, and croutons with your choice of two dressings

Traditional Caesar salad with garlic croutons

Spinach salad with chopped egg, red onion, topped with warm bacon dressing

Spring Hollow Autumn salad with goat cheese, dried cranberries, honey roasted walnuts, apples and homemade apple cider vinaigrette

Caprese salad with fresh mozzarella, Roma tomatoes, roasted red peppers, basil and balsamic vinaigrette

Soup available upon request

Choice of Grilled or Sautéed Chicken with Marsala, Herbed Beurre Blanc, or White Wine & Rosemary Sauce

Choice of two

Penne Pasta with Marinara or Basil

Blush Sauce

Roasted Red Potato

Cheddar Scallion Mashed Potato

Rice Pilaf

Vegetable Medley

Broccoli and Carrots

Green Bean Almandine

Dessert choice of Served Cheesecake or a Display of Cookies & Brownies

\$28 per person



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G O L F C L U B

Brunch Menu

Fresh fruit salad OR tossed salad
Homemade French toast OR pancakes
Home fried potatoes
Scrambled eggs
(choice of two)
Pork sausage, smoked applewood bacon and ham

(choice of one)
Hot roast beef au jus
Roasted turkey breast served with brown gravy,
Chicken Marsala,
Chicken Piccata

Chef's selection of pasta
Orange Juice and hot beverage station
Display of Mini Danish and Muffins
(choice of one)
Strawberries in a Grand Marnier crème anglaise and topped with chocolate shavings,
cookies and brownies, OR Viennese platter

\$28.00 Per Person

(25 guest minimum)



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G O L F C L U B

Taste of Philly Casual Cuisine Buffet

Choice of mixed greens OR Caesar salad
Chicken fingers with honey mustard and barbeque sauce
Mozzarella sticks with marinara sauce
Warmed Philly soft pretzels with brown mustard
Choice of two:
Philly cheesesteak,
Chicken cheesesteaks,
sweet Italian sausage,
OR meatballs
all with sautéed onions, sauce on the side, and club rolls
Assorted cookies and brownies
Non-alcoholic beverage station of Lemonade & Iced Tea

\$26.00 Per Person
(25 guest minimum)

This menu is ideal for a Sweet Sixteen or just get your friends and family together!



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GOLF CLUB

Golf Outings

Spring Hollow Golf Club extends a hearty welcome to Organizations, Groups and Businesses who are interested in hosting a Golf Outing at our facility. The following information provides information on comprehensive Golf Packages. We will address all of your needs to insure a successful customized event for your organization.

Golf Pricing Only

Shotgun Starts are based on Course availability.

Shotgun Start Options:

8am or 1pm

WEEKDAYS

\$50 per person

WEEKENDS

\$60 per person

Our Golf Package includes the following Features:

- Greens Fee and Cart Fees
- Pre-event Registration and Assignment Table
- Detailed Coordination and planning from our Professional Staff
- Cart Assignment Signage
- Customized and Personalized Scorecards
- Golf Bag and Cart Placement service
- On-cart Hole Assignment Signage
- Tournament Rules Sheet and General Format Announcements
- On-Course Signage Placement
- On-Course Contest Set-up
- Post-Event Professional Scoring
- Sponsor Signage Placement
- Fully stocked Pro Shop
- Locker Room Usage
- Post Event Tournament Results and Awards Announcements
- Pro Shop Credit of \$8.00 per person towards Tournament Prizes



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G O L F C L U B

Golf Outing Menus

Continental Breakfast

Assorted Mini Danish and Muffins

Orange juice, coffee & tea

\$ 8 per person

Box Lunch

Choice of Ham or Turkey with American Cheese on Kaiser Rolls

Bag of Chips

Fresh Fruit

Canned Soft Drink

Condiments

\$ 11 per person

Italian Buffet

Choice of Caesar or Garden Salad with two dressings

Penne Pasta with Marinara Sauce

Sweet Italian Sausage and Peppers and Meatballs with Club Rolls

Assorted Cookies and Brownies

Ice Tea and Lemonade

\$22 per person

Cookout

Hamburgers & Hot Dogs

Baked Beans

Potato Salad

Garden Salad with two dressings

Assorted Condiments

Ice tea and Lemonade

\$ 22 per person



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G O L F C L U B

BBQ

Hot Roast Beef Au Jus with rolls

BBQ Chicken

Baked Beans

Garden Salad with two dressing

Potato Salad

Cookies and Brownies

Ice Tea & Lemonade

\$ 25 per person

Clam Bake

Choice of Two Salads:

Cole Slaw, Pasta Salad, Potato Salad or Garden Salad

Clams

Chicken

Potatoes

Corn on the Cob

Cookies and Brownies

Ice Tea & Lemonade

\$ 27 per person

Add Shrimp

\$ 30 per person

Keg of Domestic Beer

\$ 180 per keg

Keg of Imported or Craft Beer

\$ 190 per keg

Ask about setting up a golf outing for your company or just get your friends and family together!



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G O L F C L U B

Dessert Enhancements

Sorbet and Ice Cream Bar

Your choice of two ice creams – Add a sorbet for \$2 more!

Ice cream: Vanilla, Chocolate, Mint Chocolate Chip, Butter Pecan,
Chocolate Chip Cookie Dough

Sorbet: Lemon, Raspberry, Mango

Served with toppings including – whipped cream, maraschino cherries, maple walnuts,
chocolate chips, tri-colored jimmies, peanuts, select candies, caramel sauce, chocolate sauce
and raspberry sauce

\$7 per person

Assorted Cake Station

Cream Cheese cheesecake with fresh strawberries, triple layer chocolate cake and carrot cake
\$7 per guest

Dessert Station

Mini éclairs, mini crème puffs, homemade chocolate mousse, strawberries,
and cookies and brownies

\$7 per person

Cupcake Station

Pricing Available Upon Request



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G O L F C L U B

Sheet or Tier Cake

Regular flavors: Yellow, chocolate, half & half, marble, or white in a very fine moist grain pound cake

Specialty flavors: Strawberry, raspberry, cherry, blueberry, peach, apple swirl, chocolate chip in a very moist fine grain pound cake, banana or carrot cake

MARKET PRICE

Pricing includes basic decoration

Chocolate Fountain

Your choice of one type of chocolate – milk or dark

Served with pretzel rods, marshmallows, strawberries, pineapple, pound cake, and Rice Krispy Treats

Pricing Available Upon Request

Candy Bar Station

A wide arrangement of different candies can be presented to guests at the end of your event as a favor or just for dessert. Guests can create their own candy bags that will be supplied by Spring Hollow. You may bring in your own bags and you may request certain candies or colors to coordinate with your event.

\$8 per person



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G O L F C L U B

Banquet Bar Options

Bartender Fee for Any Package-\$125.00
One Bartender per 80-100 People

Open Bar price per person

One hour- \$15
Two hours- \$20
Three hours- \$24
Four hours- \$28

Beer and wine only- Subtract \$3/person

WINE

White Zinfandel
Pinot Grigio
Cabernet Sauvignon

BEER

Miller Lite
Yuengling
Stella Artois

PREMIUM LIQUORS

Absolut, Captain Morgan, Malibu, Bacardi, Tanqueray, Dewars, VO, Seagram's 7, Jack
Daniel's, Sweet/Dry Vermouth, Triple Sec, Peach Schnapps, Kahlua & Amaretto
Also Included- Well liquors, juices, mixers and garnishes



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Banquet Bar Enhancements

Champagne Toast- \$2 per Person

Tablesides House Wine Service (during dinner) - \$8 Per Person

Tablesides Premium Wine Service (during dinner) - \$12 Per Person

Bloody Mary, Mimosa and Poinsettia Bar- \$7 Per Person (per hour)

Top Shelf Liquor Transfer- \$3 per Person

Additional Domestic Beer Choice- \$3 per Person

Additional Imported or Craft Beer Choice- \$5 per person

Domestic Keg of Beer- \$180

Champagne Fountain

House champagne with guest choice of cranberry and orange juice to add- \$300

Signature Drink

Clients will have their choice to feature a drink at the bar- \$2.50 per person

Infusion Bar

Homemade berry or citrus infused vodka to be mixed into a drink or drink as a martini or on the rocks- \$2.50 per person

Nonalcoholic punch- \$35 for every 30 people

Alcoholic punch- \$75 for every 30 people



SPRING HOLLOW

G O L F C L U B

Meeting Package

Meeting Package to Include:

Room set to your specifications (i.e. Classroom, Rounds)
Audio-Visual Equipment (i.e. Monitor, Microphone and Podium)
Hot Breakfast Buffet
Morning & Afternoon Break
Buffet Lunch
Room Rental
Tax and Service Fees

\$79 Per Person
(25 guest minimum)



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